



\$8/person choose three \$5/person choose two

SPINACH CHEESE DIP - ONION RING TOWER - MOO SHU EGG ROLLS - LOBSTER, CRAB & ARTICHOKE DIP FRIED CALAMARI - BONELESS WINGS V (firecracker, buffalo, or jerk)

FNTRFÉS

BAJA FISH STREET TACO PLATE

two tacos with crispy white fish with lemon sriracha aïoli, green cabbage, cilantro, pico de gallo & guacamole served with spicy rice & beans

VEGAN BURGER V

red guinoa, kale, shiitakes, daiya vegan mozzarella, avocado, tomato, arugula, onion, miso, onion bun, mixed greens

CLASSIC CHEESEBURGER*

prepared medium

lettuce, tomato, red onion, garlic aïoli & cheddar cheese, served with fries

CHICKEN RICE BOWL V

bok choy, baby corn, snap peas, carrots, shiitake mushrooms, celery, peppers & broccoli over jasmine rice

FRIED CHICKEN SANDWICH

all white meat, lettuce, tomato, aged white cheddar spread, maple dijon served with fries

BBO CHICKEN SALAD 💟

avocado, pasilla, corn, cheddar, jack, tortilla strips, tomato, beans, fried onions, cilantro, chipotle ranch

BEVERAGES

ASSORTED ICED TEAS, SODA OR COFFEE

$\mathsf{DESSERT}_{\mathtt{\$4.00/person}}\mathsf{ADD-ON}\colon$

MINI CHOCOLATE SOUFFLÉ - MINI PEACH APPLE COBBLER

Tax and gratuity not included.

✓ gardeintm option available.





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SHARED APPETIZERS

EDAMAME - HUMMUS

ENTREÉS

KOREAN BEEF SHORT RIB TACOS

two tacos with spicy green papaya salad, green onion, sriracha aioli & red chili threads served with spicy rice and beans

BBQ BACON CHEDDAR BURGER*

prepared medium

applewood smoked bacon, rum bbq sauce, garlic aïoli served with fries

NASHVILLE HOT CHICKEN SANDWICH

all white meat, spicy sweet slaw, aged white cheddar spread served with fries

PENNE WITH CHICKEN V

crimini mushrooms, asparagus & sun-dried tomatoes in marsala cream sauce dusted with parmesan

VODKA SHRIMP PASTA

chopped shrimp & angel hair in light vodka tomato cream sauce, dusted with parmesan

AHI CRUNCHY SALAD*

seared rare, field greens, asian slaw & crispy wontons tossed in soy vinaigrette

BEVERAGES

ASSORTED ICED TEAS. SODA OR COFFEE

DESSERT ADD-ON:

\$4.00/person

MINI CHOCOLATE SOUFFLÉ - MINI PEACH APPLE COBBLER

Tax and gratuity not included. V gardeintm option available.





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SPINACH CHEESE DIP - ONION RING TOWER - MOO SHU EGG ROLLS - LOBSTER, CRAB & ARTICHOKE DIP FRIED CALAMARI - BONELESS WINGS ♥ (firecracker, buffalo, or jerk)

STARTERS

CLASSIC RANCH SALAD

iceberg & butter lettuce, arugula and romaine, tomatoes, carrots, radish, sweet corn, jack, cheddar, croutons & buttermilk ranch

ORGANIC TOMATO BISQUE

topped with fried basil leaf

TRADITIONAL CAESAR SALAD

hearts of romaine, shaved parmesan, croutons & caesar dressing

NEW ENGLAND CLAM CHOWDER

with chopped clams & potatoes

ENTREÉS

CARNITAS STREET TACO PLATE

two tacos with roast pork, grilled onions, pico de gallo, guacamole, pineapple served with spicy rice and beans

BBQ BACON CHEDDAR BURGER*

prepared medium

applewood smoked bacon, rum bbq sauce, garlic aïoli served with fries

NASHVILLE HOT CHICKEN SANDWICH

all white meat, spicy sweet slaw, aged white cheddar spread served with fries

KUROBUTA PORK BURGER*

spicy candied bacon, white american cheese, arugula, blueberry ketchup served with fries

COCONUT SHRIMP WITH RICE

with spicy green papaya salad, sweet chili & thai basil pesto served with jasmine rice

BBO CHICKEN SALAD V

avocado, pasilla, corn, cheddar, jack, tortilla strips, tomato, beans, fried onions, cilantro, chipotle ranch

DESSERTS

MINI PEACH APPLE COBBLER

served warm with caramel ice cream

MINI CHOCOLATE SOUFFLÉ

served warm with vanilla ice cream

BEVERAGES

ASSORTED ICED TEAS, SODA OR COFFEE

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SHARED APPETIZERS

BONELESS BUFFALO WINGS - SPINACH CHEESE DIP

STARTERS

CLASSIC RANCH SALAD

iceberg & butter lettuce, arugula and romaine, tomatoes, carrots, radish, sweet corn, jack, cheddar, croutons & buttermilk ranch

ORGANIC TOMATO BISQUE

topped with fried basil leaf

TRADITIONAL CAESAR SALAD

hearts of romaine, shaved parmesan, croutons & caesar dressing

NEW ENGLAND CLAM CHOWDER

with chopped clams & potatoes

ENTREÉS

ORANGE CHICKEN 💟

baby corn & bok choy in spicy sweet orange glaze served with jasmine rice

SKIRT STEAK KALE CAESAR SALAD

prepared medium

romaine, brussels sprouts, pistachios, raisins, sweet baby tomatoes, parmesan

GINGER CRUSTED SALMON*

wasabi mashed potatoes, snap peas, carrots, spicy peanut vinaigrette

ROAST BEEF DIP

swiss, au jus, horseradish aioli, brioche, served with fries

(MAC + CHEESE)² ♥

chicken breast, applewood bacon, wild mushrooms, cheddar, parmesan, campanelle pasta & truffle oil

DESSERT ADD-ON:

\$4.00/person

MINI CHOCOLATE SOUFFLÉ - MINI PEACH APPLE COBBLER

BEVERAGES

ASSORTED ICED TEAS, SODA OR COFFEE

Tax and gratuity not included. № gardeintm option available.





SHARED APPETIZERS

SPINACH CHEESE DIP - FRIED CALAMARI - BONELESS FIRECRACKER WINGS V

STARTERS

CLASSIC RANCH SALAD

iceberg & butter lettuce, arugula and romaine, tomatoes, carrots, radish, sweet corn, jack, cheddar, croutons & buttermilk ranch

ORGANIC TOMATO BISQUE

topped with fried basil leaf

TRADITIONAL CAESAR SALAD

hearts of romaine, shaved parmesan, croutons & caesar dressing

NEW ENGLAND CLAM CHOWDER

with chopped clams & potatoes

ENTREÉS

LOBSTER GARLIC NOODLES

shrimp, crab, lobster, shiitake mushrooms, spinach, parmesan

MEDITERRANEAN SALMON*

za`atar crusted with spicy tahini sauce and red quinoa with cauliflower, kale, pistachios golden raisins

PARMESAN CRUSTED PORK LOIN*

bourbon-sage-cherry shallot sauce, broccolini, mashed sweet potatoes

MAUI PINEAPPLE CHICKEN

marinated, grilled with a sweet soy pineapple and vegetable fried brown rice

ST. LOUIS STYLE BBQ RIBS

half rack smoked pork spare ribs with spicy bbg sauce, creamed corn & bbg pinto beans

include a steak option to your selection for an additional \$5/person 12oz Grilled Ribeye or 7.5oz Pepper Crusted Filet

DESSERTS

MINI PEACH APPLE COBBLER

served warm with caramel ice cream

MINI CRÈME BRÛLÉE

vanilla bean custard, chocolate, caramelized bananas

BEVERAGES

ASSORTED ICED TEAS, SODA OR COFFEE

Tax and gratuity not included. V gardeintm option available.